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May 15, 2009

XuFan Tseng

Date

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Appl. No. : 10/678,558  
Applicants : Thumplasseril V. John *et al.*  
Filed : October 3, 2003  
Title : Conjugated Dienamides, Methods Of Production Thereof,  
Compositions Containing Same And Uses Thereof  
Art Unit : 1655  
Examiner : Catheryne Chen  
Confirmation No. : 2540  
Attorney Docket No. : IFF-63

Mail Stop Amendment  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

**DECLARATION OF JOHN V. THUMPLASSERIL UNDER 37 CFR § 1.132**

I, Thumplasseril V. John, Ph.D., of 102 Knob Hill Road, Morganville, New Jersey 07751, U.S. state and declare as follows:

1. I am a co-inventor of the above-identified patent application.
2. I received my Ph.D. in BioSciences from M.S. University (Baroda, India) in 1981.

3. I have worked for International Flavors & Fragrances Inc. ("IFF"), the owner of the above-identified patent application, since December 1987. I am currently a Senior Research Fellow at IFF's Union Beach, New Jersey Research & Development facilities.

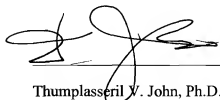
4. I am fully familiar with the subject matter disclosed and claimed in the above-identified patent application, and I am fully familiar with the presented claims thereof set forth as follows and contained in the Preliminary Amendment accompanying this Declaration, being filed in the United States Patent and Trademark Office:

5. I have read and believe that I understand the Office Action issued on October 1, 2008. I have also read and believe that I understand U.S. Patent No. 6,780,443 B1 to Nakatsu *et al.* ("Nakatsu *et al.*"), which is cited in the Office Action. I believe that the Examiner has rejected the claims based on her interpretation that the black pepper disclosed in Nakatsu *et al.* would contain the same ingredients as *Piper longum* Linn and *Piper peepuloides* disclosed in the above-identified patent application.

6. An experiment was performed under my direct control by Kathryn Bardsley, M.S., Flavorist Trainee. In this experiment, black pepper and *Piper Longum* Linn extracts were evaluated for flavor. In particular, the intensity of tingling effect was compared and scored (*See*, Exhibit A).

7. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under section 1001 of title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

5/15/09  
\_\_\_\_\_  
Date

  
\_\_\_\_\_  
Thumplasseril V. John, Ph.D.

## EXHIBIT A

Black pepper extracts (commercially available from ECOM Manufacturing Corp., Ontario, Canada) and *Piper Longum* Linn extracts were diluted in water to a final concentration of 0.02% by weight and evaluated for flavor. The intensity of tingling effect was scored. The test results are as follows:

Samples	Flavor Profile	Score of Tingling Effect (0-5) *
Black Pepper	Some tingling, warming, celery, and slightly bitter	1
<i>Piper Longum</i> Linn	Highly tingling, numbing, battery acid-like, and phenolic	5

\* On a scale of 0-5, 0 being no effect, 1 being minimal intensity, and 5 being great intensity.